



DRY AGER

SUPERIOR BEEF



Operating instructions
DRY AGER DX 1000®





DRYAGING

Dry Aging is no longer a mystery. You too can produce succulent and tasteful meat for yourself with the

DRY AGER DX 1000®

When this technique is used, the result is a quality piece of meat that brings out a natural, but a more intensive flavour. The texture of the matured meat is tender, yet firm and has a perfect bite.

You will notice that when the Dry Aged meat is grilled or pan fried, there are hardly any meat juices and that the fat surrounding it gives off a spicy aroma.

MEAT QUALITY

The best meat recognised for Dry Aging is rib-eye on the bone. It is always best to purchase from a dealer who sources their meat from a good quality abattoir.

The younger the animal the better the result. It is always recommended to buy a piece of meat that has a good fat content and a high rate of internal marbling.

It is advisable to mature the meat on the bone either hanging or in the largest possible joints. The reason for this is to minimise the pure meat exposed to the air, reducing weight loss.

The Dry Aging period is recommended for at least 21 days, then the maximum tenderness is reached. Thereafter, only the flavour becomes more intense.

Please note : A maturing period of up to 6 weeks is possible. The hygienic handling of food should always be addressed for best results.

When the process is complete, the thin crust is trimmed off ready to be de-boned or cut into steaks.

We trust you have fun and enjoy the pleasure of using the DRY AGER DX1000®

**From the manufacturing team
Landig + Lava Gmbh & Co. KG**

Disposal notes

The appliance contains reusable materials and should be disposed of properly - not simply with unsorted household refuse. Appliances which are no longer needed must be disposed of in a professional and appropriate way, in accordance with the current local regulations and laws.



When disposing of the appliance, ensure that the refrigerant circuit is not damaged to prevent uncontrolled escape of the refrigerant it contains (data on type plate) and oil.

- Disable the appliance.
- Pull out the mains plug.
- Cut through the connection cable.



WARNING

Danger of suffocation due to packing material and plastic film! Do not allow children to play with packaging material. Take the packaging material to an official collection point.

Saving Energy

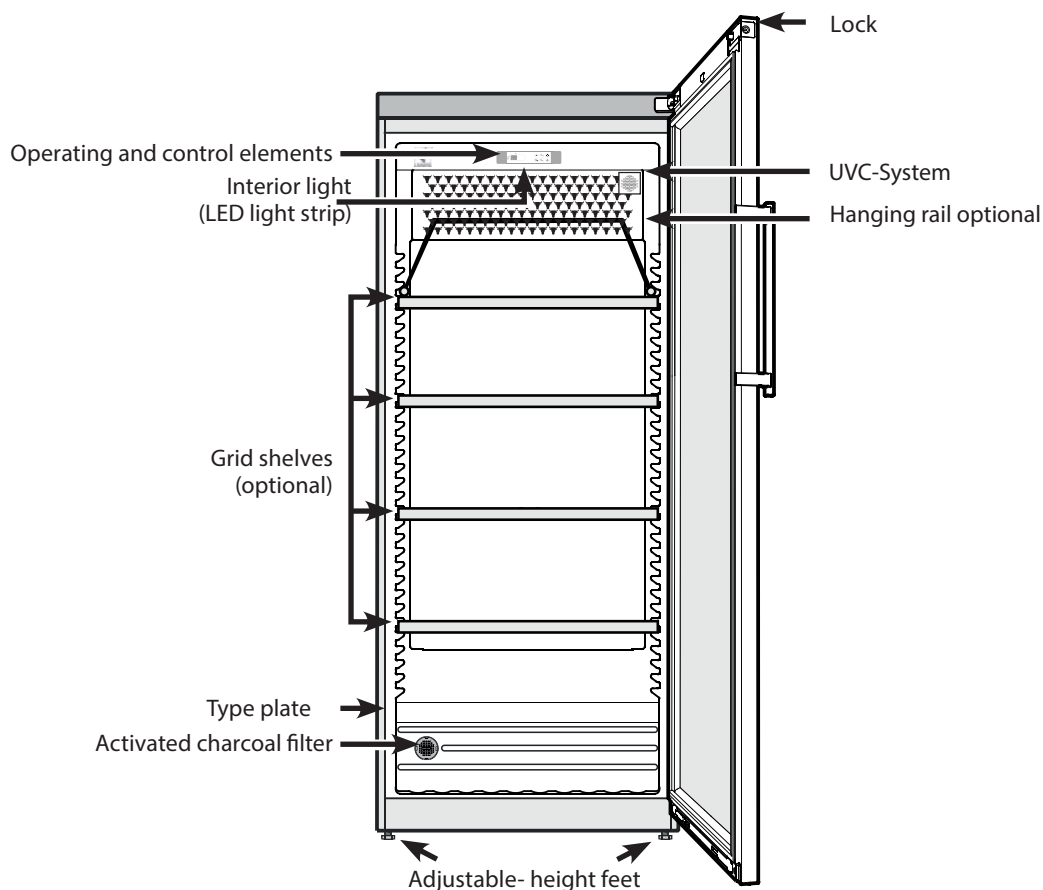
- Always ensure good ventilation. Do not cover ventilation openings or grill.
- Always keep fan louvres clear.
- Do not place appliance in areas of direct sunlight or next to a stove, heater or similar object.
- The energy consumption depends on the installation conditions, e.g. the ambient temperature.
- Keep the time the appliance is open to a minimum.
- Accumulated dust increases the energy consumption:
- Once a year, Hoover the refrigerating unit together with the metal grill of the heat exchanger at the back of the appliance.

Range of Appliance Use

The unit is only suitable for the cooling of meat or food in a home, commercial environment or similar.

All other types of use are not permitted. The unit is not suitable for the storing and cooling of medicines, blood plasma, laboratory preparations or similar - Medical Devices Directive 2007 /47 / EC with regards to the underlying materials and products . Any misuse of the appliance may result in damage to the stored goods or spoilage . Furthermore, the appliance is not suitable for use in hazardous areas.

Description of the appliance



Integrated systems

HUMICONTROL®

electronic humidity controller from 60% to 90% (no water connection necessary)

DX AIRREG®

optimal airflow, activated carbon filter & sterilization

LED LIGHTING DX

the light spectrum does not contain any ultraviolet radiation, the result is a minimum of heat generated and will not affect the core meat temperature.

DEFROST AUTOMATIC, AUTOMATIC CONDENSATION EVAPORATION

OPTIC AND ACUSTIC ALARM ALERT

LOCKABLE DOOR, REVERSIBLE DOOR

CAN BE INTEGRATED

MAGNETIC DOOR SEAL

To use the DRY AGER®



DX 1000®

Dry aging hanging entire saddle
(our tip!)



DX 1000®

Dry aging of joints on shelves
(more waste)



2 x DX 1000®

Integrated mounting solution
Ideal for a commercial display area

Safety Instructions and warnings

- To prevent injury or damage to the unit, the appliance should be unpacked and set up by two people.
- In the event that the appliance is damaged on delivery, contact the supplier immediately before connecting to the mains.
- To guarantee safe operation, ensure that the appliance is set up and connected as described in these operating instructions.
- Disconnect the appliance from the mains if any fault occurs. Pull out the plug, switch off or remove the fuse.
- When disconnecting the appliance, pull on the plug, not on the cable.
- Any repairs and work on the appliance should only be carried out by the customer service department, as unauthorised work could prove highly dangerous for the user. The same applies to changing the mains power cable.
- Do not allow naked flames or ignition sources to enter the appliance. When transporting and cleaning the appliance, ensure that the refrigerant circuit is not damaged. In the event of damage, make sure that there are no ignition sources nearby and keep the room well ventilated.
- Do not stand on the plinth, drawers or doors or use them to support anything else.
- This appliance can be used by children of 8 years old and over, and also by persons with restricted physical, sensory or mental capacity or lack of experience and knowledge, if they are supervised or have been instructed on safe use of the appliance and understand the resulting risks. Children must not be allowed to play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.
- Avoid prolonged skin contact with cold surfaces or chilled/frozen food. This could cause pain, numbness and frostbite. In the case of prolonged skin contact, protective measures should be taken, e.g. gloves should be worn.
- Do not consume food which has been stored for too long, as it could cause food poisoning.
- Do not store explosives or sprays using combustible propellants such as butane, propane, pentane, etc. in the appliance. Electrical components might cause leaking gas to ignite. You may identify such sprays by the printed contents or a flame symbol.
- Do not use electrical appliances inside the appliance.
- If you have a lockable appliance, do not keep the key near the appliance or within reach of children.
- The appliance is designed for use in enclosed areas. Do not operate the appliance outdoors or in areas where it is exposed to water or damp conditions.
- The LED light strip illuminates the interior of the appliance. It is not suitable for lighting a room.
- When transporting or operating the appliance at an altitude of more than 1500 m above sea level, the glass pane in the door can break due to the reduction in air pressure. Broken fragments are sharp-edged and can cause serious injury.

Climate rating

The climate rating indicates the room temperature at which the appliance may be operated in order to achieve full refrigeration performance.

The climate rating is indicated on the type plate.

The position of the type plate is shown in the section entitled **Description of the appliance.**

Climate rating	Room temperature
SN	+10 °C to +32 °C
N	+16 °C to +32 °C
ST	+16 °C to +38 °C
SN-ST	+10 °C to +38 °C
T	+16 °C to +43 °C
SN-T	+10 °C to +43 °C

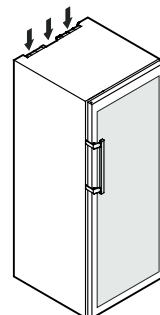
Do not operate the appliance outside the specified room temperature range.

Setting up

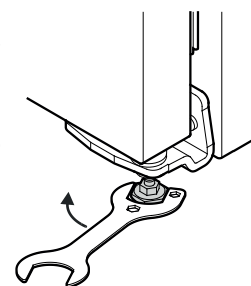
- Avoid positioning the appliance in direct sunlight or near cookers, radiators and similar sources of heat.
- The floor on which the appliance stands should be horizontal and level. Compensate for uneven floors with the adjustable feet.

- **Do not cover ventilation openings or grill..** →

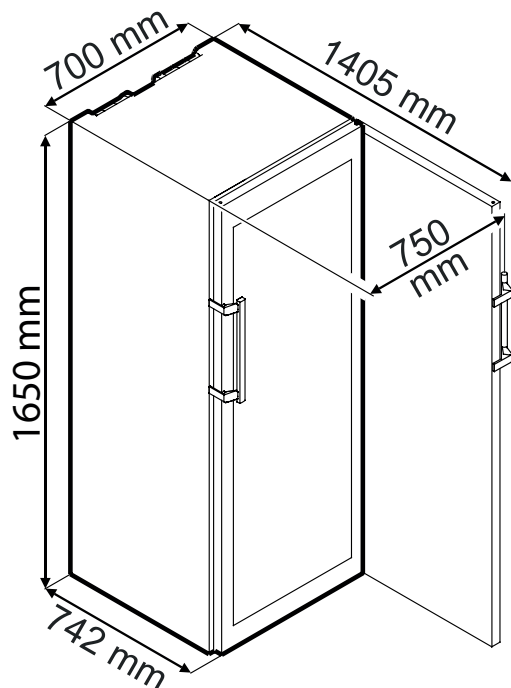
- Standard EN 378 specifies that the room in which you install your appliance must have a volume of 1 m³ per 8 g of R 600a refrigerant used in the appliance, so as to avoid the formation of inflammable gas/air mixtures in the room where the appliance is located in the event of a leak in the refrigerant circuit. The quantity of refrigerant used in your appliance is indicated on the type plate on the inside of the appliance.



- Always install the appliance directly against the wall.
- Place the appliance in its final position at the place of installation. Extend the adjustable foot at the bottom hinge bracket until it rests on the floor and then make a further 90° turn.

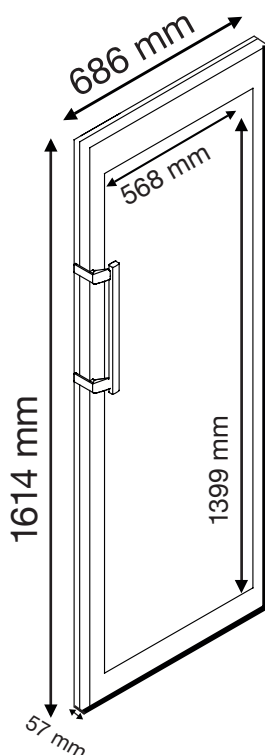


Dimensions DX 1000®



If the device will be integrated in a wall or in a kitchen, it is necessary that there is a good air-ventilation (minimum 300 cm²). This air-ventilation can be set with a plinth panel + air-holes, like in the normal kitchen-building.

Details of the door



Door with frame:
1614 x 686 mm (H x B)

Glass:
1399 x 568 mm (H x B)

Depth with sealing:
57 mm

Electrical connection

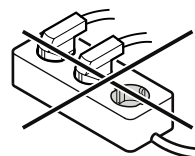
Only operate the appliance with alternating current (AC). The permissible voltage and frequency are indicated on the type plate. The position of the type plate is shown in the section entitled **Description of the appliance**.

The socket must be properly earthed and protected by a fuse. The tripping current of the fuse must be between 10 A and 16 A.

The socket must not be situated behind the appliance and must be easily accessible.

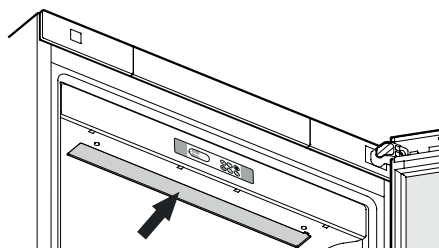
Do not connect the appliance using an extension cable or extension socket.

Do not use stand-alone inverters (conversion of direct current to alternating current/threephasecurrent) or energy-saving plugs. Risk of damage to the electronic control system!



Interior Light

The interior of the appliance is lit by an LED light strip at the top of the interior container.



The light intensity of the LED light corresponds to laser class 1/1M.



Important

If the cover is removed, do not look directly at the light through optical lenses from close distance. This can damage your eyes.

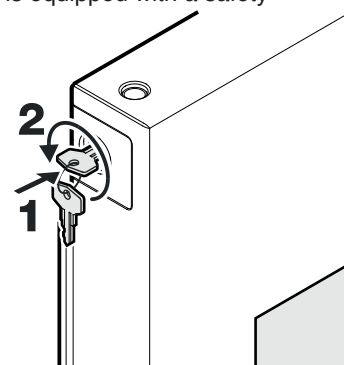
Safety lock

The lock in the appliance door is equipped with a safety mechanism.

Locking the appliance:

- Insert the key as shown by arrow 1.
- Turn the key 180°.

To unlock the appliance, the same procedure must be repeated



DRY AGER DX 1000® is ready to use
We recommend the following settings for dry aging beef:



Temperature: 1,5°C
Humidity: 82 %

The activated carbon filter and UVC lamp should be replaced annually for optimum performance.

More information at: info@dry-ager.com / Tel: (+49) 07581 48959-0

Operating and Control Settings



 View / change the temperature setting (SET_TEMP)

 View / change the humidity setting (SET_RH);
Select or confirm a parameter during programming

 Increases the displayed value

 Press and hold button for 3 seconds: Start manual defrost. Decreases the display value

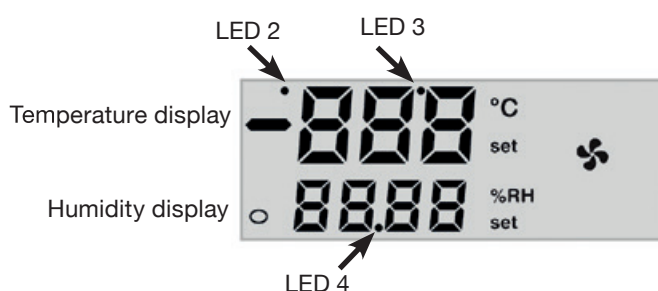
Without function

 Power ON / OFF switch

Key combination

 +  Lock and seal keyboard

Display and Symbols



LED / SYMBOL	MODE	FUNCTION
LED 4	ON	Standby
°C	ON	°C-Unit
°F	ON	°F-Unit
❄️	ON	A cooling
❄️	FLASHING	delay Cool
LED 3 ❄️	ON	defrost active
def	ON	A defrost active, 4 times daily
LED 3 ❄️	FLASHING	defrost
☀️	ON	heating active
set	FLASHING	default level for the temperature setting (Temp.)
(!)	ON	A Acoustic alarm
🌀	ON	Fans running
%RH	ON	RH% - humidity
↑↑↑	ON	A dehumidifying active
💧	ON	A adding humidity
set	FLASHING	default level for the humidity setting

Switching ON and OFF



Press the button once for 5 seconds and the OFF sym- is displayed. The LED 4 (= standby) The compressor is turned off. All relays are deactivated. Press the button again and the compressor will restart.

Locking and unlocking the keypad



1. Press ▼ and ▲ and hold together, for a minimum of 3 seconds, POF appears for a few seconds (POF = OFF parameter)



2. Thereafter, only displayed setting can not be changed. Furthermore, the MIN and MAX values can be viewed. The ON / OFF switch can be further activated.

Unlock

Press ▼ and ▲ hold the two keys for a minimum of 3 seconds.

Setting the Temperature



1. Press SET key: The set value is displayed and the LED's flash
2. Now to change the settings, within 10 seconds, use the ▼ and ▲ arrow keys
3. To confirm press SET button or wait 10 seconds

Start manual defrost



Hold down button for a min. 2 seconds
The manual defrosting starts

Error messages

Message	Reasons for error messages	Outputs
"P1"	Room sensor error	Cooling and Heating OFF
"P2"	Evaporation temperature sensor Failure	Defrost by time
"P3"	Humidity Sensor error	moisture control OFF
"HA"	High temperature alarm	regulation unaffected
"LA"	Low temperature alarm	regulation unaffected
"HHA"	Moisture-HIGH alarm	regulation unaffected
"HLA"	Moisture-LOW alarm	regulation unaffected
"dA"	Door alarm	regulation unaffected
"EAL"	External alarm	regulation unaffected
"BAL"	Serious unaffected external	regulation unaffected

Displays the alarm message until the alarm conditions exist. All alarms are displayed alternately with the room temperature except for the P1. EE can be acknowledged by pressing any key "rSt" for 3 seconds in the display, then returns to normal operation.

Acknowledgement of the acoustic alarm

The audible alarm can be (optional) switched off by pressing any key.

Alarm acknowledgement

Message P1, P2 and P3 after about 30 seconds; after correction or troubleshooting, the error message disappears automatically. Check probe sensor before replacing. Check connections. Temperature alarms HA and LA will automatically reset once the normal temperature is reached or when the defrost starts. DA goes off when the door is closed. External alarms EAL and BAL are disabled after the digital input. PAL acoustic alarm: Through Device Turning off or standby ON / OFF. Humidity alarms HHA and LHA are acknowledged automatically when normal range has been reached.

Air exchange with activated charcoal filter

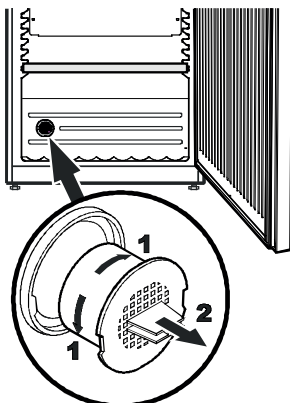
We recommend that you replace the filter once a year. Filters can be obtained from your dealer.

Changing the filter:

Take the filter by the handle. Turn it 90° to the left or right and remove.

Inserting the filter:

Insert with the handle in a vertical position. Turn it 90° to the left or right until it clicks into place.



Cleaning

Before cleaning always switch off the appliance. Pull out the mains plug or remove/unscrew the fuse.

- Clean the inside and outer walls with lukewarm water and a little detergent. Do not use abrasive or acid cleaners or chemical solvents.
- Use a glass cleaner to clean the glass surfaces and a commercially available stainless-steel cleaning agent for the stainless-steel surfaces.

Do not use steam cleaners because of the risk of injury and damage.

- Ensure that no cleaning water penetrates into the electrical components or ventilation grill.
- Do not damage or remove the type plate on the inside of the appliance. It is very important for servicing purposes.

Malfunctions

You may be able to rectify the following faults by checking the possible causes yourself.

• Appliance does not function:

- Is the appliance switched on?
- Is the plug correctly fitted in the mains socket?
- Is the fuse intact?

• Loud running noise:

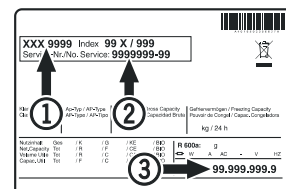
- Is the appliance set up firmly on the floor?
- Does the appliance cause nearby items of furniture or objects to vibrate? Please note that noises caused by the refrigerant circuit cannot be avoided.

• The temperature is not low enough:

- Is the temperature setting correct (see "Setting the temperature")?
- Does the separately installed thermometer show the correct reading?
- Is the ventilation system working properly?
- Is the appliance set up too close to a heat source?

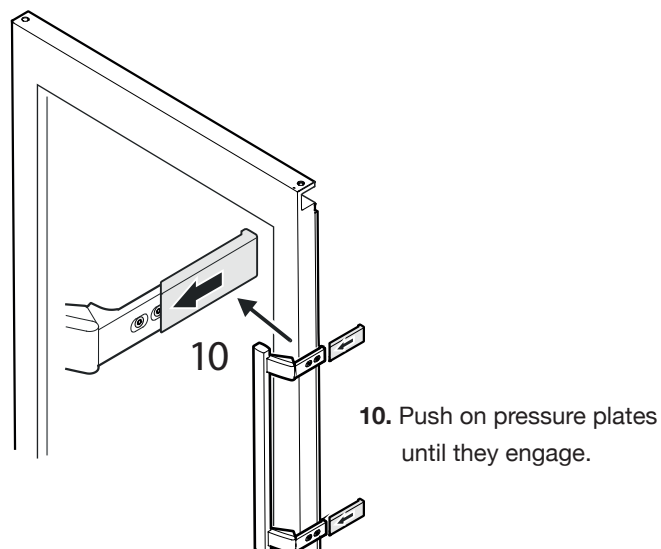
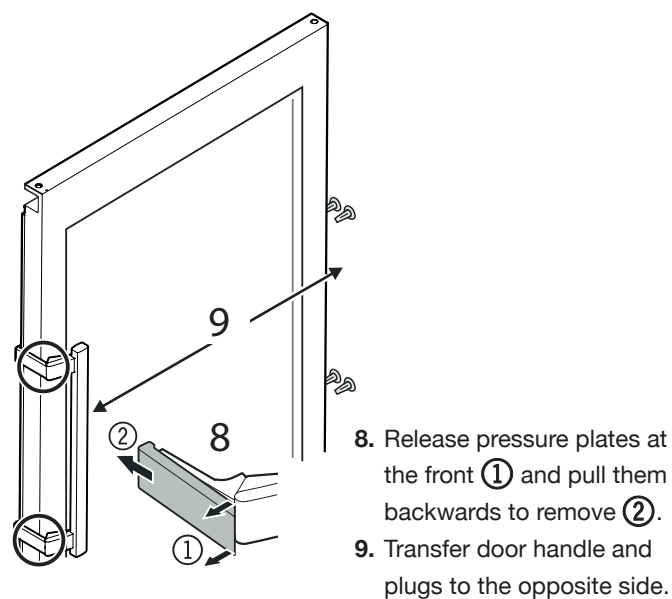
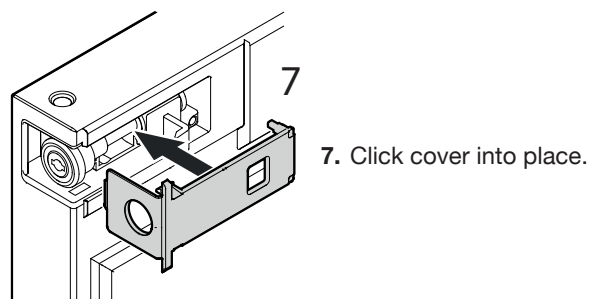
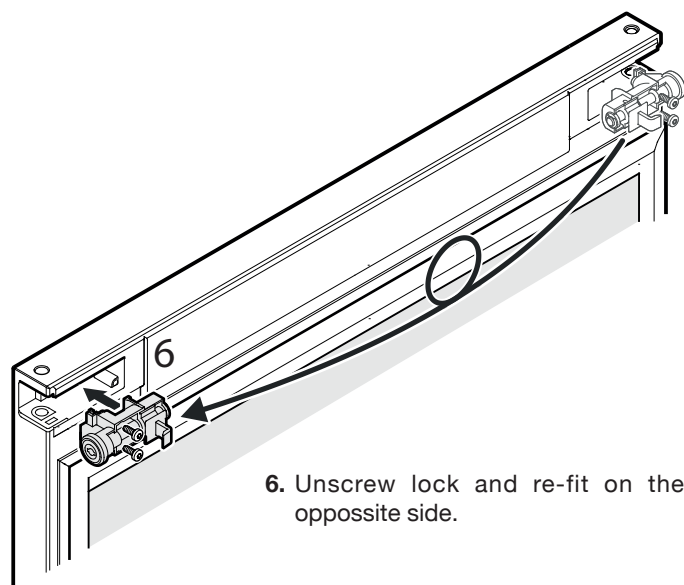
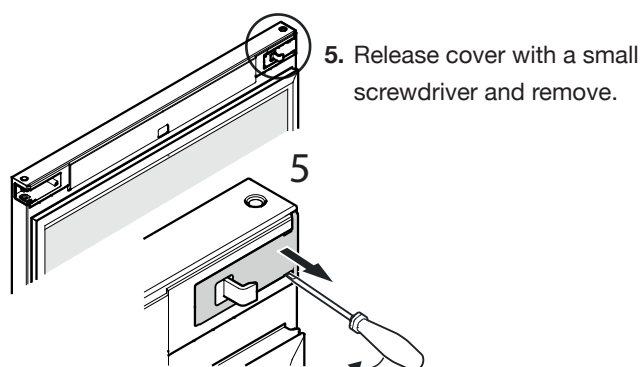
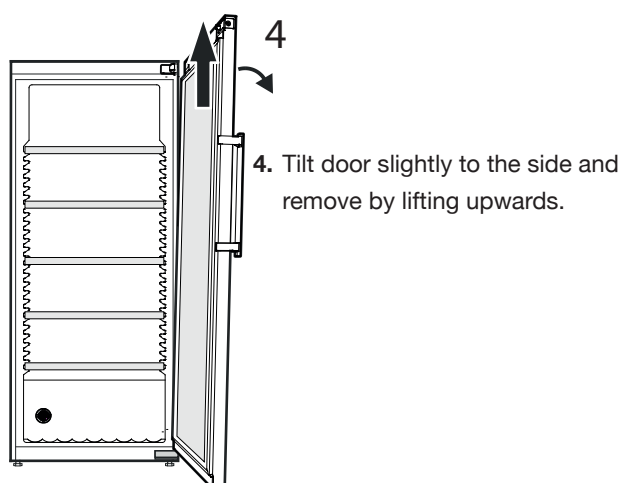
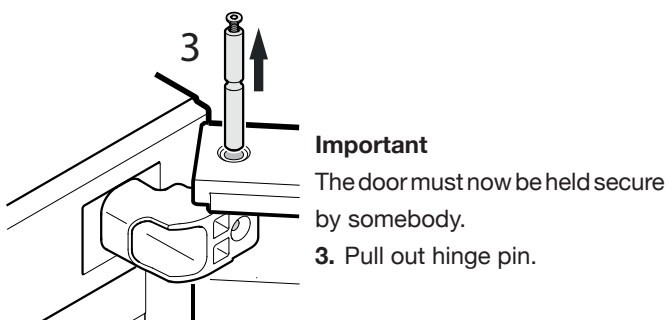
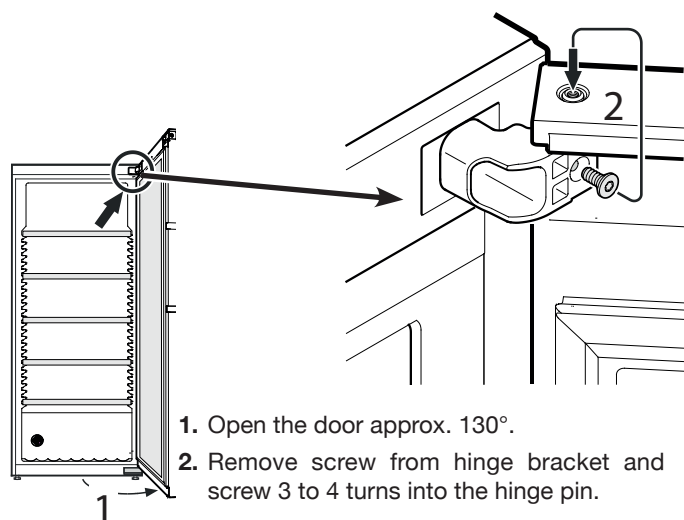
If none of the above causes apply and you cannot rectify the fault yourself, contact the nearest customer service department stating the type designation ①, service number ② and appliance number ③ as indicated on the type plate.

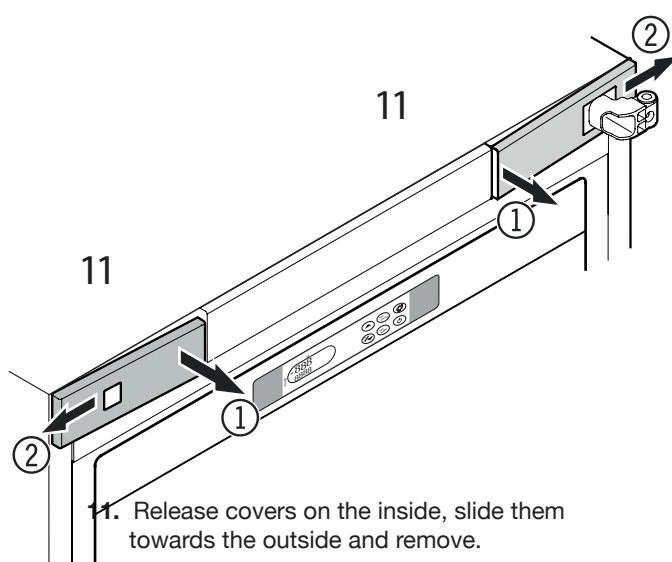
The position of the type plate is shown in the section entitled Description of the appliance.



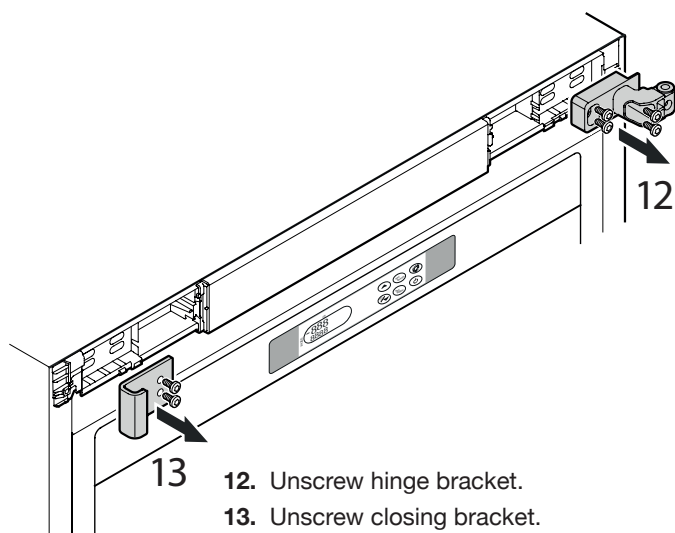
Changing over door hinges

Door hinges should only be changed by a trained expert.
Changing the door hinges must be done by two people.

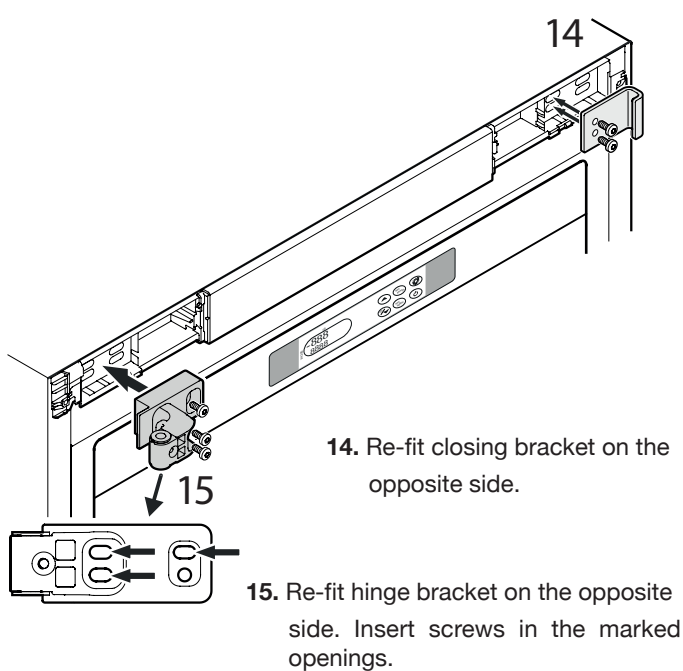




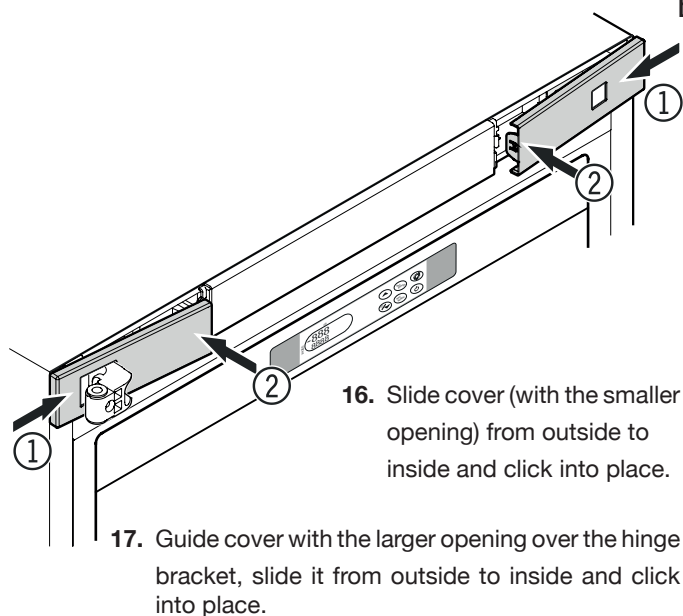
11. Release covers on the inside, slide them towards the outside and remove.



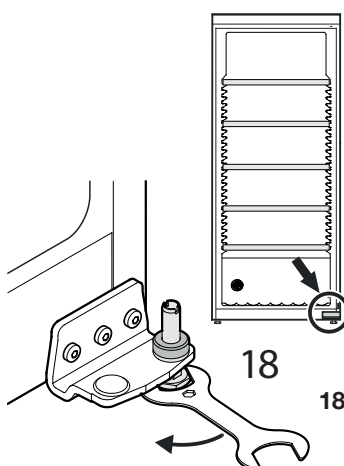
12. Unscrew hinge bracket.
13. Unscrew closing bracket.



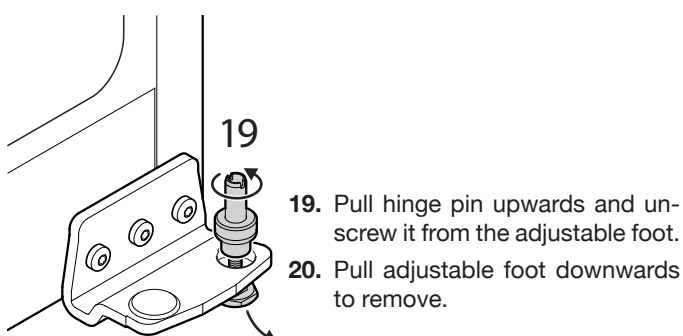
14. Re-fit closing bracket on the opposite side.
15. Re-fit hinge bracket on the opposite side. Insert screws in the marked openings.



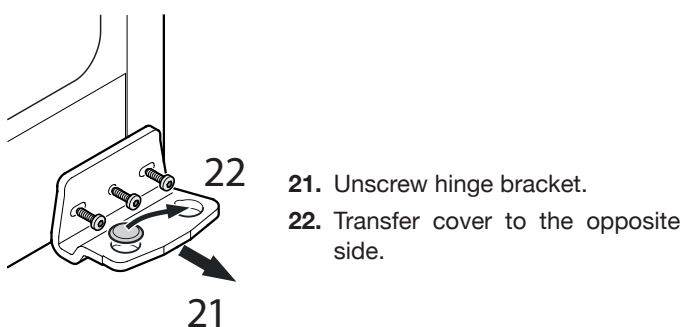
16. Slide cover (with the smaller opening) from outside to inside and click into place.
17. Guide cover with the larger opening over the hinge bracket, slide it from outside to inside and click into place.



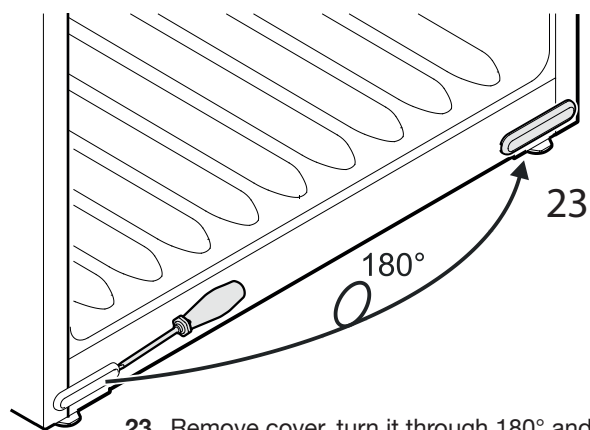
18. Undo adjustable foot with the spanner provided.



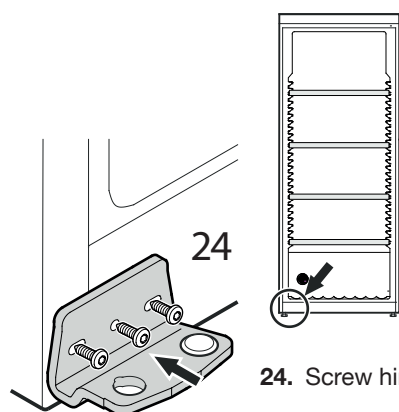
19. Pull hinge pin upwards and unscrew it from the adjustable foot.
20. Pull adjustable foot downwards to remove.



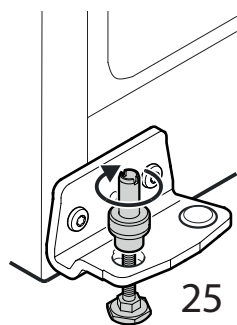
21. Unscrew hinge bracket.
22. Transfer cover to the opposite side.



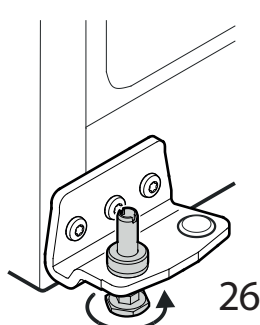
23. Remove cover, turn it through 180° and re-fit on the opposite side.



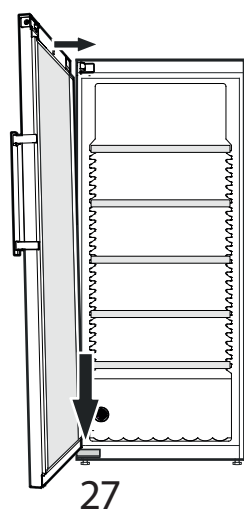
24. Screw hinge bracket into place.



25. Fit adjustable foot from underneath and attach hinge pin to it.



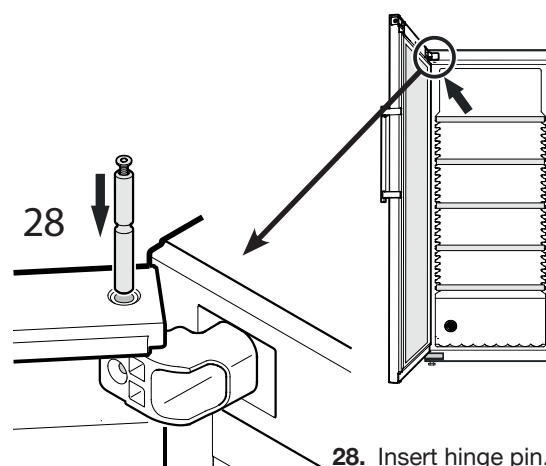
26. Insert pin fully into hinge bracket and tighten adjustable foot by hand.



27. Place door on pin and move the top of it to the hinge bracket.

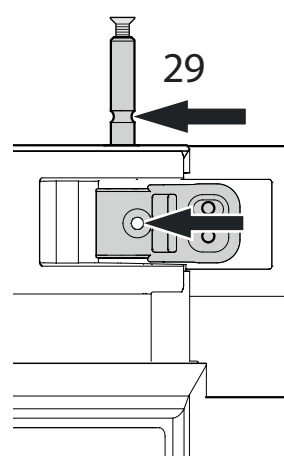
Important

The door must now be held secure by somebody.

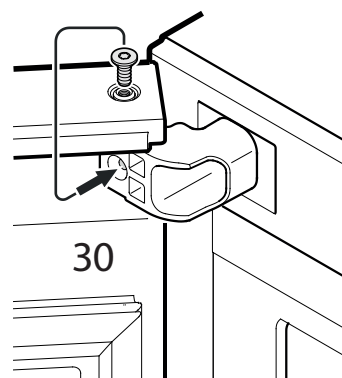


28. Insert hinge pin.

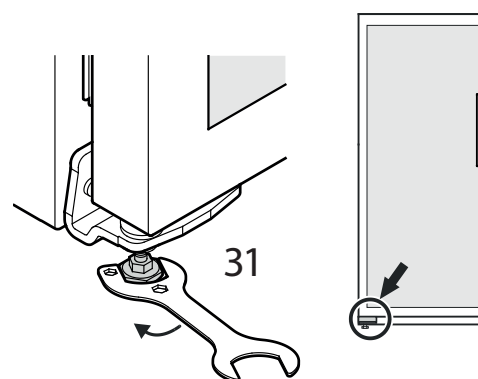
Front view of top hinge bracket



29. Push in hinge pin until groove in the pin lines up with bore hole in the hinge bracket.



30. Undo screw in hinge pin and screw into bore hole in hinge bracket.

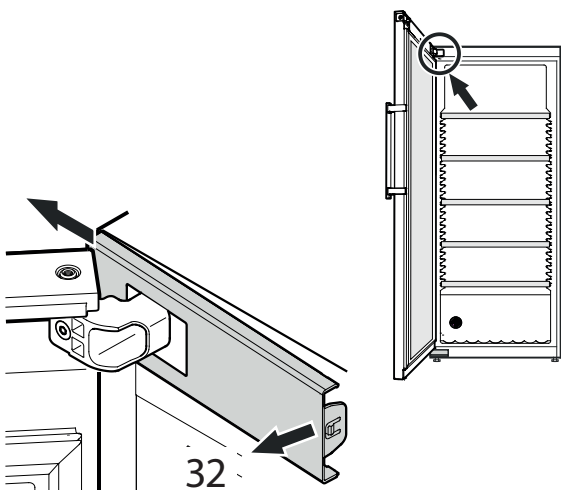


31. Place the appliance in its final position at the place of installation.

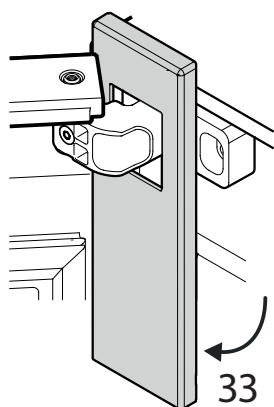
Extend the adjustable foot at the bottom hinge bracket until it rests on the floor and then make a further 90° turn.

Adjusting the lateral tilt of the door

If the door is at an angle, adjust the angle.

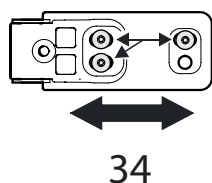


- 32.** Release cover on the inside and slide to the outside.



- 33.** Turn cover downwards.

Front view of top hinge bracket



- 34.** Undo screws and slide hinge bracket to the right or left. Tighten screws.
Re-fit cover following the instructions above in reverse order.
Close door and check that it is aligned with the side walls of the appliance.

Shutting your appliance down

If your appliance is to be shut down for any length of time, switch it off and disconnect the plug or switch off or unscrew the fuse.

Clean the appliance and leave the door open in order to prevent unpleasant smells.

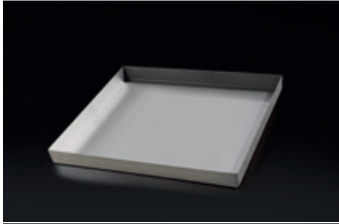
The appliance complies with the relevant safety regulations and EC Directives 2004/108/EC and 2006/95/EC.

Disclaimer

The manufacturer accepts no liability for any spoilage to the refrigerators content, not even when the device is within the warranty period. Similarly, the manufacturer accepts no liability for personal injury due to incorrectly stored goods, which are for personal consumption or re-sale.

OPTIONAL ACCESSORIES - THOUGHT THROUGH TO THE END

Our accessories for the dry aging of
complete beef saddles and joints.

	DX0010	STAINLESS STEEL HANGER (for up to 80 kg) Per hanger up to 2 saddles possible Can be adjusted in height and position in the refrigerator Per height position upto 2 hangers possible
	DX0020	SHELVES FOR INDIVIDUAL JOINTS (max. weight 40 kg) Max.5 shelves possible in the refrigerator
	DX0040	LABELS FOR THE MEAT (set of 20) Including a nylon tie
	DX0050	SALTAIR® HIMALAYAN SALT BLOCK For a more intensive flavour
	DX0070	SALTAIR® TRAY (STAINLESS STEEL) FOR THE BOTTOM For max.4 salt blocks (DX0050)
	DX0090	S-HOOK STAINLESS STEEL Holds up to 100 kg (160 x 8mm)
	DX0095	SWIVEL HOOK STAINLESS STEEL Holds up to 100 kg (180 x 8mm)



Additional accessories, meat processing equipment
and vacuum packing at: www.dry-ager.com

You like the quality of your DRY AGER DX 1000®?

Ask for more high-quality products and accessories from Landig & Lava – here a small overview:



Meat-Mincers



Sausage-Fillers



Electric Band
Bone Saws



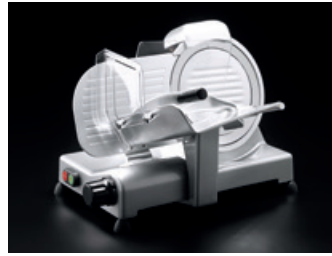
Sous-Vide
Stirrers



Knife
Sharpeners



Bone Saws



Slicing Machines



Sous-Vide Waterbaths



Vacuum-Machines



Cleavers



Magnetic-Knife Holders



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